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[54] **ISOFLAVONE-ENRICHED SOY PROTEIN PRODUCT AND METHOD FOR ITS MANUFACTURE**

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[58] **Field of Search** 426/431, 443, 426/629, 634, 656

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[57] **ABSTRACT**

This invention relates to a novel isoflavone-enriched soy protein product and a method used for its manufacture. The finished soy protein product displays desirable flavor and functional properties, and its isoflavone content is substantially increased compared to traditional soy protein concentrates and isolates. In addition the total sulfur containing amino acid content is improved compared to soy protein isolates. The method for the manufacture of the novel soy protein product results in improved yield and reduced waste products compared to those used to manufacture soy protein concentrates and isolates. The novel soy protein product displays desirable flavor, composition, and performance as an ingredient in the production of dairy or meat based food products such as infant formula, nutritional beverage, milk replacer, soy extended bologna, imitation processed cheese spread, water-injected ham, yogurt and frozen dessert.

11 Claims, 1 Drawing Sheet